

# Agenda- Marijuana Business Open House

- Introduction
- Summary of the Planning & Operating Licensing Process
- Deadlines- December 31, 2016
- Building Safety Department Requirements
- Fire Life Safety Department Requirements
- Operating License
- OLCC Enforcement & Licensing
- Bend PD Enforcement & Licensing
- Department of Agriculture Plan Review Process
- Questions
- Adjourn

# Deadlines to Remember

- Existing Medical Converting to Recreational Need to Obtain their Operating License by December 31, 2016
- New Businesses have 30 days from Land Use Approval to File for Operating License
- Bend Code Chapter 7.50 Provides Standards for Operating License
- Annual Renewal Required

# OPEN HOUSE

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CITY OF BEND BUILDING SAFETY  
BUILDING CODE REQUIREMENTS

# INTRODUCTIONS

- **JOE MCCLAY – BUILDING OFFICIAL**
- **BILLY STATEN – ASSISTANT BUILDING OFFICIAL**
- **SHAWN LIPPY – LEAD PLANS EXAMINER**
- **MELANIE PAULE – PROGRAM MANAGER**
- **ANITA BOTHWELL – PROGRAM COORDINATOR**
- **KERRY GRANGER – COMMERCIAL PERMIT TECH**

# DEADLINE FOR COMPLIANCE IS

## 12/31/16

### Start the process ASAP

- **WE ARE BUSY, DON'T DELAY!**
- **HIRE AN OREGON LICENSED DESIGN PROFESSIONAL**
  - ❖ **Fire Sprinkler Engineer**
  - ❖ **Architect, Engineer, ...**
- **WORK WITHOUT PERMITS WILL GO THROUGH THE REGULAR PERMITTING PROCESS**

# SEQUENCE TO OBTAIN OPERATING LICENSE

1. **LAND USE & LAND USE COMPATIBILITY STATEMENT**
2. **STATE OF OREGON LICENSES:**
  - ❖ OHA License
  - ❖ OLCC License
3. **BUILDING SAFETY PERMITS**
4. **LOCAL LICENSES:**
  - ❖ City of Bend Operating License
  - ✓ (Fire Department Operating License)
  - ✓ (Industrial Pretreatment Program)

# WHEN ARE BUILDING PERMITS REQUIRED?

- **CHANGES TO EXISTING BUILDINGS:**
  - ❖ Structural, Mechanical, Electrical, Plumbing
- **CHANGE OF USE OR OCCUPANCY CLASSIFICATION:**
  - ❖ Retail Sales “M” Mercantile
  - ❖ Grow Operations “F” Factory
  - ❖ Extraction *possibly* an “H” High-Hazard
- **DESIGN PROFESSIONAL REQUIRED:**
  - ❖ Extraction Operations, Baking/Food Products
  - ❖ Building Safety cannot provide design assistance

# TYPES OF FACILITIES

- **RECREATIONAL RETAILER**
- **MEDICAL DISPENSARY**
- **WHOLESALE (Recreational/Medical)**
- **PROCESSOR OF CONCENTRATE/PRODUCTS (Recreational/Medical)**
- **GROW/PRODUCTION (Recreational/Medical)**
- **LABS**



# PLAN REVIEW CHECKLIST

- **Commercial Grow Operations (Grow only, F-1 occupancy)**
  - If needing a 600 amp or greater service, then electrical plans required.
  - Grow rooms may need to be classified as wet locations for electrical installations.
  - Wall/ceiling protection in grow rooms? Nonabsorbent surfaces
  - Using Carbon Dioxide enrichment?
    - If yes, what method using? Provide product cut sheets for equipment used. Quantities if using containers.
    - Method of monitoring Carbon Dioxide amounts(alarms/sensors)
    - Ventilation/exhaust methods/requirements?
  - **Nutrients**
    - Methods used
    - Chemicals used (fertilizers with quantities of each type listed and MSDS sheets)

# PLAN REVIEW CHECKLIST

## Continued...

- **Commercial Grow Operations with Processing (In addition to grow only, F-1)**
  - Drying/Curing/Trimming/Processing/Packaging (Class 2 Division 2 wiring)
    - Loose or Baled packaging?
      - Quantities through the process (Stored, Used in closed or open systems?) Combustible fiber quantities per OSSC Table 307.1(1)
- **Baking/food products (Design professional on a case by case, F-1 occupancy)**
  - Food products cooking/baking?
  - Type of equipment used (provide product cut sheets)
    - Ventilation and exhaust requirements per OMSC(Type I or II hoods)
    - Hood suppression for Type I hoods.

# PLAN REVIEW CHECKLIST

## Continued...

- **Extraction Operations (Design professional required, F-1 occupancy, possible H)**
  - Method of extraction?
    - Quantities and types of chemicals used with MSDS sheets (Stored, Used in a closed or open system) OSSC Table 307.1(1), OFC
    - If using flammable liquids or gases, provide design for control areas, ventilation, explosion control, storage, dispensing and use (OSSC 414). Possibly Class 1 Division 1 wiring method.
    - If using compressed gases (carbon dioxide), provide design for the requirements of OFC CH. 53, 54.
    - Provide cut sheets for the equipment used regardless of which method used.
    - Method of purifying oil. Off gassing (Ventilation or exhaust required, possibly a source capture exhaust system)
- **Ingress/Egress/Security**
  - Methods of complying with OSSC CH. 10, 11, and ANSI A117.1.

# CHAPTER 38 WASHINGTON FIRE CODE MARIJUANA PROCESSING AND EXTRACTION FACILITIES

- **Alternative Method**
- **Guideline**

DECEMBER 31<sup>ST</sup> WILL BE HERE BEFORE YOU  
KNOW IT. DON'T DELAY! SUBMIT TODAY!

- BUILDING SAFETY CANNOT APPROVE AN OPERATING LICENSE UNTIL A **CERTIFICATE OF OCCUPANCY** IS ISSUED
- SUBMIT A PUBLIC RECORDS REQUEST:
  - ❖ Existing approved occupancy
  - ❖ Copies of archived plans
  - ❖ Copy of existing Certificate of Occupancy
- PERMITTING TO INSPECTIONS/CERTIFICATE OF OCCUPANCY COULD TAKE MONTHS

# OPEN DISCUSSION

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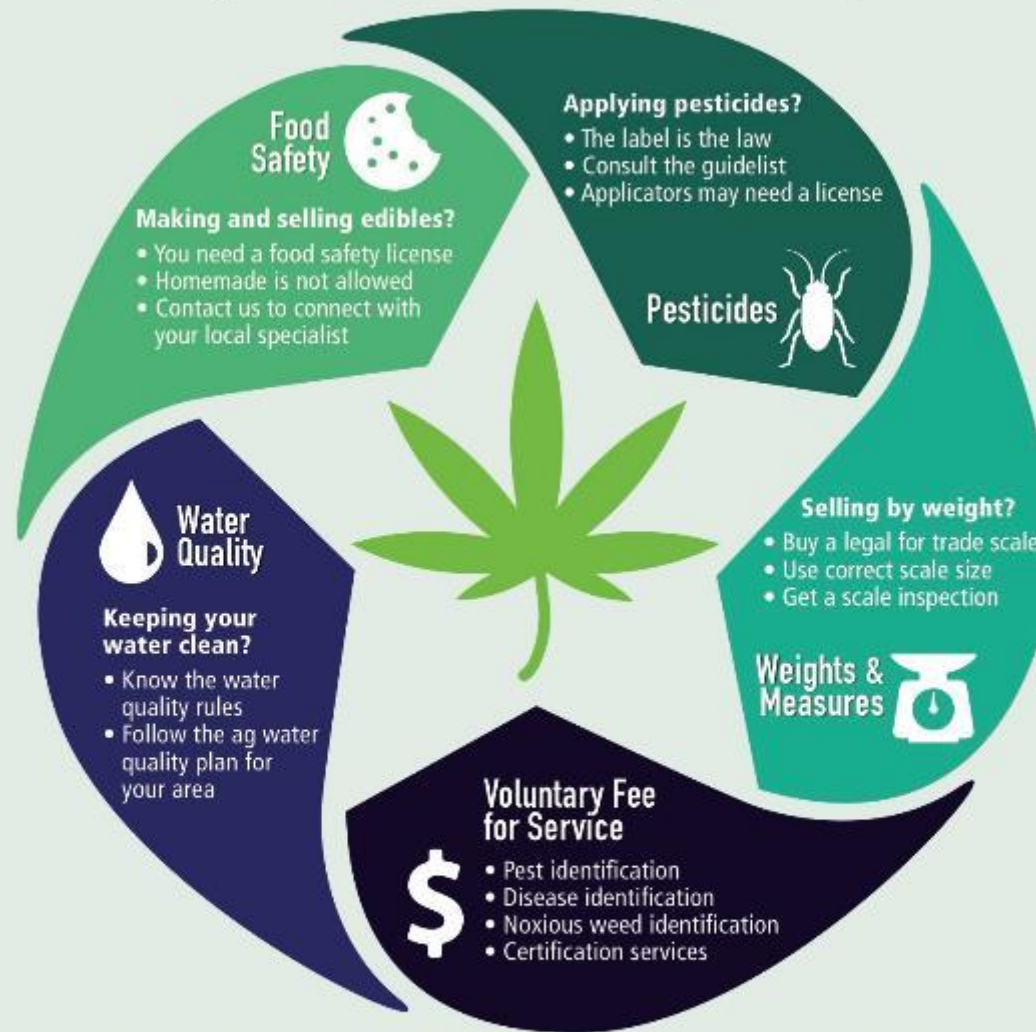
# Cannabis Edibles and ODA

Sunny Jones – Cannabis Policy Coordinator

Rusty Rock – Food Safety Inspector

# OREGON CANNABIS

Cultivate your business with the Oregon Department of Agriculture



The Oregon Department of Agriculture (ODA) administers many programs that affect agriculture producers and processors. These programs could apply to your cannabis business.



**Oregon**  
Department  
of Agriculture

**More info online: [bit.do/CannabisODA](https://bit.do/CannabisODA)**

**Sunny Jones, Cannabis Policy Coordinator: 503-986-4565**



# Edibles – it's not just brownies anymore



# Misc. answers

- Cannot process conventional and cannabis foods in same facility
- No domestic kitchens
- No co-location between OHA & OLCC licensees
- ODA will license extractors/concentrators, food manufacturers, bakeries, and retail/dispensary stores
  - No inspections for early start edibles (June 2016)

# How do we think it will work?

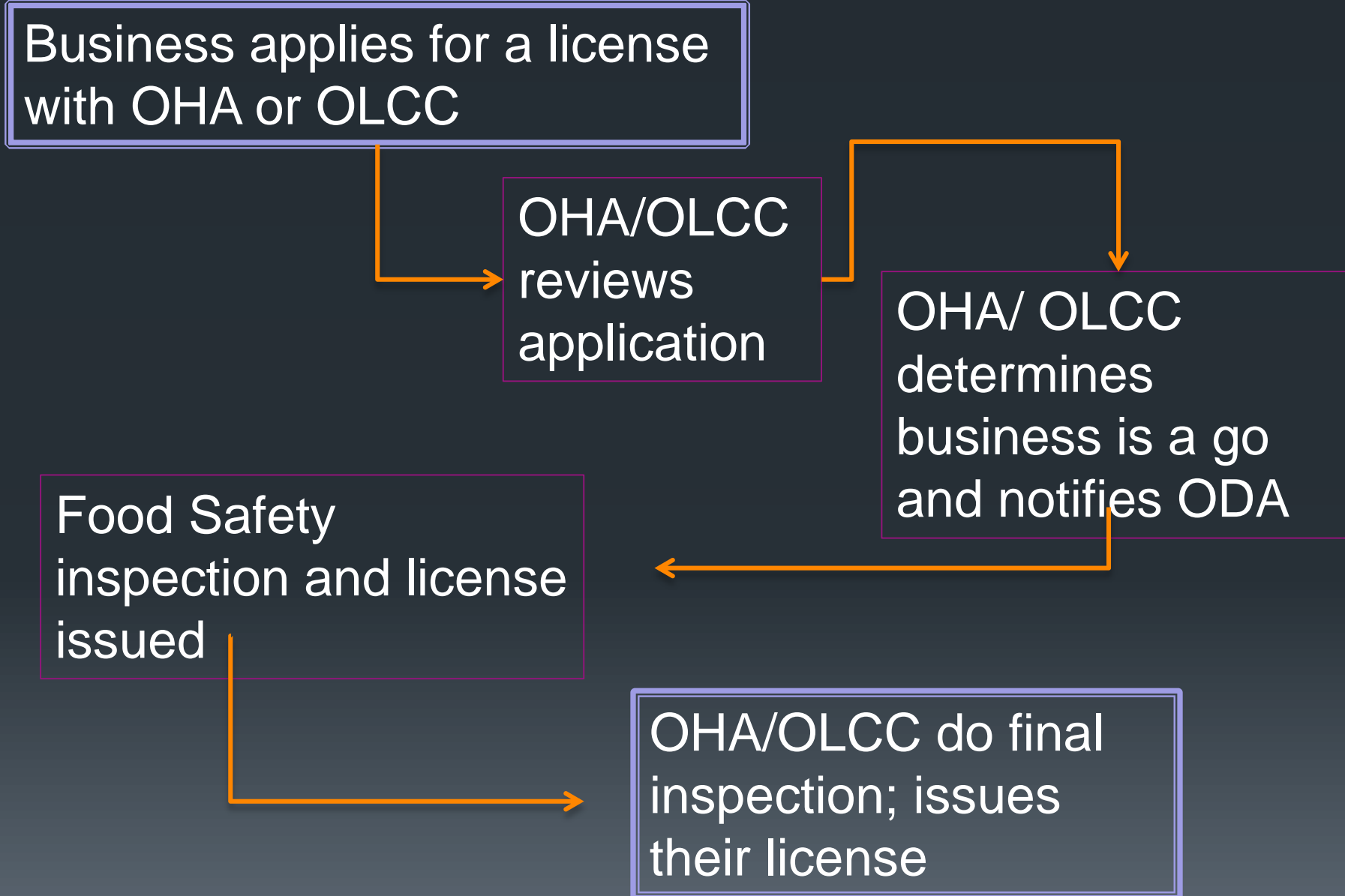
Business applies for a license  
with OHA or OLCC

OHA/OLCC  
reviews  
application

OHA/ OLCC  
determines  
business is a go  
and notifies ODA

Food Safety  
inspection and license  
issued

OHA/OLCC do final  
inspection; issues  
their license





# Misc. answers





# Food facility licensing

- One or more food safety licenses may apply to your business
  - Food Processing  
ie. Extraction, Candy, general food items
  - Food Warehouse (wholesale only)
  - Bakery  
ie. Brownies, cupcakes, tortillas
  - Retail Establishment  
ie. Commissary, store front, stand alone location



# Food facility general requirements

- Plan Review (FREE SERVICE!)
- Restroom facilities
- Dish / utensil washing (wash/rinse/sanitize)
- Hand washing facilities
- Floors / Walls / Ceilings
- Doors / Windows
- Ventilation
- Lighting
- Equipment Installation
- Garbage / Wastewater
- Miscellaneous
- No Domestic Kitchens
- Some products have special circumstances ie. Meat, Dairy
- Standards of Identity